



Domaines Tatin

Vin de France Genouillet 2022

Country	France
Region	Centre-Loire
Grape variety	Genouillet
Alcohol content	12.13 % / Vol
Residual sugar	0.05 g/l
Total acidity	3.59 g/l H ₂ SO ₄
Total SO₂	39 mg/L

VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

This cuvée is made with the mother vines of the grape variety Genouillet, which historically covered up to 7,400 acres of the region of Issoudun in the Indre department. This variety nearly completely disappeared due to Phylloxera. In 2023, the 1.2 acre that we planted on our vineyard, at the Lieu-dit les Gauchères, will start producing. In the meantime, we got lucky as we had the opportunity to harvest a colleague's vines, to get the hand of it.

HARVEST 2022

2022 reconnects with the 2018/2019/2020 serial of solar, warm and early vintages. Budburst and vine growth start as of mid-April, thus avoiding the cold frosts of the beginning of the month (pew!!). Flowering follows up very quickly end of May, after a first heatwave (our team begins bow tying at 6am!!). Several heatwaves succeed one another, interrupted by rainy storms (fortunately, we'll avoid those nasty hailstones...). Mildew is well managed this year and the regular rainfalls avoid drought and allow us to get a good harvest. The vendanges are in a hurry again, on September 1st, we start picking the well-ripened grapes of Pinot and Sauvignon.

In the end, this vintage was demanding but it spared us ... and it'll bloom!

VINIFICATION

- The hand-picked grapes are brought back to the cellar in small cases.
- Thermo-regulated fermentation in a stainless steel tank.
- Several light pumping-overs of the must for a gentle extraction.
- Post-fermentation maceration of a week.
- Bottling end of April 2023, cuvée of 3,082 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP From 6 to 10 years.

Fruity wines on spicy notes, a nice acidity, typical of this variety yet to be known, savage and suave notes.

